

U.S. DEPARTMENT OF AGRICULTURE FOOD SAFETY AND INSPECTION SERVICE INTERNATIONAL PROGRAMS		REVIEW DATE	ESTABLISHMENT NO. AND NAME		CITY
FOREIGN PLANT REVIEW FORM		June 1, 2000	BE-Comercio e Industria, Importacao e Exportacao LTD SIF 226		Hullha Negra
NAME OF REVIEWER Dr. M. Douglas Parks		NAME OF FOREIGN OFFICIAL Dr. Suzane de Silva Bittencourt		EVALUATION <input checked="" type="checkbox"/> Acceptable <input type="checkbox"/> Acceptable/ Re-review <input type="checkbox"/> Unacceptable	
CODES (Give an appropriate code for each review item listed below)					
A = Acceptable M = Marginally Acceptable U = Unacceptable N = Not Reviewed O = Does not apply					
1. CONTAMINATION CONTROL		Cross contamination prevention	28 U	Formulations	55 A
(a) BASIC ESTABLISHMENT FACILITIES		Equipment Sanitizing	29 A	Packaging materials	56 A
Water potability records	01 M	Product handling and storage	30 A	Laboratory confirmation	57 A
Chlorination procedures	02 A	Product reconditioning	31 A	Label approvals	58 A
Back siphonage prevention	03 A	Product transportation	32 A	Special label claims	59 A
Hand washing facilities	04 A	(d) ESTABLISHMENT SANITATION PROGRAM		Inspector monitoring	60 A
Sanitizers	05 A	Effective maintenance program	33 A	Processing schedules	61 A
Establishments separation	06 A	Preoperational sanitation	34 A	Processing equipment	62 A
Pest --no evidence	07 A	Operational sanitation	35 A	Processing records	63 A
Pest control program	08 A	Waste disposal	36 A	Empty can inspection	64 A
Pest control monitoring	09 A	2. DISEASE CONTROL		Filling procedures	65 A
Temperature control	10 A	Animal identification	37 O	Container closure exam	66 A
Lighting	11 A	Antemortem inspec. procedures	38 O	Interim container handling	67 A
Operations work space	12 A	Antemortem dispositions	39 O	Post-processing handling	68 A
Inspector work space	13 A	Humane Slaughter	40 O	Incubation procedures	69 A
Ventilation	14 A	Postmortem inspec. procedures	41 O	Process. defect actions -- plant	70 A
Facilities approval	15 A	Postmortem dispositions	42 O	Processing control -- inspection	71 A
Equipment approval	16 A	Condemned product control	43 A	5. COMPLIANCE/ECON. FRAUD CONTROL	
(b) CONDITION OF FACILITIES EQUIPMENT		Restricted product control	44 A	Export product identification	72 M
Over-product ceilings	17 M	Returned and rework product	45 A	Inspector verification	73 A
Over-product equipment	18 A	3. RESIDUE CONTROL		Export certificates	74 A
Product contact equipment	19 A	Residue program compliance	46 A	Single standard	75 N
Other product areas (inside)	20 A	Sampling procedures	47 A	Inspection supervision	76 A
Dry storage areas	21 A	Residue reporting procedures	48 A	Control of security items	77 A
Antemortem facilities	22 A	Approval of chemicals, etc.	49 A	Shipment security	78 N
Welfare facilities	23 A	Storage and use of chemicals	50 A	Species verification	79 A
Outside premises	24 A	4. PROCESSED PRODUCT CONTROL		"Equal to" status	80 N
(c) PRODUCT PROTECTION & HANDLING		Pre-boning trim	51 A	Imports	81 N
Personal dress and habits	25 A	Boneless meat reinspection	52 A		
Personal hygiene practices	26 A	Ingredients identification	53 A		
Sanitary dressing procedures	27 A	Control of restricted ingredients	54 A		

FOREIGN PLANT REVIEW FORM (reverse)	REVIEW DATE June 1,2000	ESTABLISHMENT NO. AND NAME BE-Comercio e Industria, Importacao e Exportacao LTD SIF 226	CITY Hullha Negra
			COUNTRY Brazil
NAME OF REVIEWER Dr. M. Douglas Parks	NAME OF FOREIGN OFFICIAL Dr. Suzane de Silva Bittencourt		EVALUATION <input checked="" type="checkbox"/> Acceptable <input type="checkbox"/> Acceptable/ Re-review <input type="checkbox"/> Unacceptable

COMMENTS:

72. Export and domestic packaged product, ready for shipment, was comingled in storage.

17. Above exposed product in a cooler, condensate was observed on overhead structures that were not cleaned and sanitized daily.

28. Incoming product in shipping bags, were being opened with a knife coming in contact with the exposed product.

01. Microbiology for water potability is performed only on water after chlorine is added.

SSOP. No preventative action was being recorded

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FOREIGN PLANT REVIEW FORM		June 1, 2000h	Frigorifico Extremo Sul SIF 1651		Capao Do Leao
					COUNTRY Brazil
NAME OF REVIEWER Dr. M. Douglas Parks		NAME OF FOREIGN OFFICIAL Dr. Suzane da Silva Bittencourt		EVALUATION <input checked="" type="checkbox"/> Acceptable <input type="checkbox"/> Acceptable/ Re-review <input type="checkbox"/> Unacceptable	
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COMMENTS:

01. Microbiology for water potability was not done on samples taken prior to adding chlorine.

SSOP. Procedures for preoperational and operational sanitation were written together and was confusing.

E. coli testing. The person designated as the sampler was not specified in the plan nor was the location in the plant for sampling.

U.S. DEPARTMENT OF AGRICULTURE FOOD SAFETY AND INSPECTION SERVICE INTERNATIONAL PROGRAMS FOREIGN PLANT REVIEW FORM		REVIEW DATE June 2, 2000	ESTABLISHMENT NO. AND NAME Braskarne Comercio e Armazens Gerais SIF 412		CITY Itajai COUNTRY Brazil	
NAME OF REVIEWER Dr. M. Douglas Parks		NAME OF FOREIGN OFFICIAL Dr. Suzane da Silva Bittencourt		EVALUATION <input checked="" type="checkbox"/> Acceptable <input type="checkbox"/> Acceptable/ Re-review <input type="checkbox"/> Unacceptable		
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Over-product equipment	18 A	3. RESIDUE CONTROL		Export certificates A		
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Antemortem facilities	22 O	Approval of chemicals, etc.		49 A	Shipment security A	
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COMMENTS:

09. No internal monitoring of rodents.

29. Drilling and tempersture taking done without reflecting the box or plastic.

HACCP. Some critical limits not complete. Verification not specific.

U.S. DEPARTMENT OF AGRICULTURE FOOD SAFETY AND INSPECTION SERVICE INTERNATIONAL PROGRAMS		REVIEW DATE	ESTABLISHMENT NO. AND NAME	CITY	
FOREIGN PLANT REVIEW FORM		June 5, 2000	Sola S/A-Industrias Alimenticias SIF 736	Tres Rios	
					COUNTRY Brazil
NAME OF REVIEWER Dr. M. Douglas Parks		NAME OF FOREIGN OFFICIAL Dr. Suzane da Silva Bittencourt		EVALUATION <input checked="" type="checkbox"/> Acceptable <input type="checkbox"/> Acceptable/ Re-review <input type="checkbox"/> Unacceptable	
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	COUNTRY Brazil		
NAME OF REVIEWER Dr. M. Douglas Parks	NAME OF FOREIGN OFFICIAL Dr. Suzane da Silva Bittencourt	EVALUATION <input checked="" type="checkbox"/> Acceptable <input type="checkbox"/> Acceptable/ Re-review <input type="checkbox"/> Unacceptable	

COMMENTS:

33. An overhead cooling unit was constructed to drain into a hand wash sink in the boning room.
29. A cooked product paddle guard was not removable for complete cleaning and sanitization.
- SSOP. Preventative action was not being recorded. The product freezer was not addressed in the program.
- HACCP. Critical limits for temperature were not addressed in the program.

U.S. DEPARTMENT OF AGRICULTURE FOOD SAFETY AND INSPECTION SERVICE INTERNATIONAL PROGRAMS		REVIEW DATE	ESTABLISHMENT NO. AND NAME		CITY
FOREIGN PLANT REVIEW FORM		June 6, 2000	Vale Do Agaguaia Alimentos Ltda. SIF 42		Barra do Garcas
					COUNTRY Brazil
NAME OF REVIEWER Dr. M. Douglas Parks		NAME OF FOREIGN OFFICIAL Dr. Suzane da Silva Bittencourt		EVALUATION <input checked="" type="checkbox"/> Acceptable <input type="checkbox"/> Acceptable/ Re-review <input type="checkbox"/> Unacceptable	
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			COUNTRY
			Brazil
NAME OF REVIEWER	NAME OF FOREIGN OFFICIAL		EVALUATION
Dr. M. Douglas Parks	Dr. Suzane da Silva Bittencourt		<input checked="" type="checkbox"/> Acceptable <input type="checkbox"/> Acceptable/ Re-review <input type="checkbox"/> Unacceptable

COMMENTS:

34. The machine for applying metal clips to packaged product had residues from previous days uses.

17. Dripping condensate was falling into exposed product trafficways in a product cooler.

35. The carcass split saw was not completely cleaned and sanitized between uses.

Overspray water was dripping from overhead structures, not cleaned and sanitized daily, onto carcasses at the carcass spray station.

01. Microbiology examination was not done on water until after chlorination.

SSOP. No signature of responsible person on program. Operational sanitation was included in the GMP's making it very difficult to understand.

HACCP. Feces was recorded on a carcass but no preventative action was recorded.

U.S. DEPARTMENT OF AGRICULTURE FOOD SAFETY AND INSPECTION SERVICE INTERNATIONAL PROGRAMS FOREIGN PLANT REVIEW FORM		REVIEW DATE June 6, 2000	ESTABLISHMENT NO. AND NAME Frigorifico Quatro Marcos Ltda SIF 3031		CITY San Jose dos Quatro COUNTRY Brazil
NAME OF REVIEWER Dr. M. Douglas Parks		NAME OF FOREIGN OFFICIAL Dr. Suzane da Silva Bittencourt		EVALUATION <input checked="" type="checkbox"/> Acceptable <input type="checkbox"/> Acceptable/ Re-review <input type="checkbox"/> Unacceptable	
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			COUNTRY
			Brazil
NAME OF REVIEWER	NAME OF FOREIGN OFFICIAL		EVALUATION
Dr. M. Douglas Parks	Dr. Suzane da Silva Bittencourt		<input checked="" type="checkbox"/> Acceptable <input type="checkbox"/> Acceptable/ Re-review <input type="checkbox"/> Unacceptable

COMMENTS:

35. Cooking racks for plastic tubes of product had residues from previous day's uses. The carcass split saw was not cleaned and sanitized completely between uses. The moving eviseration table was coming up with residues from previous uses.

11. A section of the bonong room had insufficient lighting.

28. Ingesta was found in the cheek meat in the offal processing room.

18. Condensate was dripping onto product cookers, from overhead structures not cleaned and sanitized daily.

SSOP. No preventative action was being recorded. Operational sanitation was included in the GMP and was very confusing.

HACCP. In a CCP where temperature was named as critical, the calibration of the thermometer was not recorded.

U.S. DEPARTMENT OF AGRICULTURE FOOD SAFETY AND INSPECTION SERVICE INTERNATIONAL PROGRAMS FOREIGN PLANT REVIEW FORM		REVIEW DATE June 8, 2000	ESTABLISHMENT NO. AND NAME Bertin Ltda SIF 337		CITY Lins COUNTRY Brazil
NAME OF REVIEWER Dr. M. Douglas Parks		NAME OF FOREIGN OFFICIAL Dr. Suzane da Silva Bittencourt		EVALUATION <input checked="" type="checkbox"/> Acceptable <input type="checkbox"/> Acceptable/ Re-review <input type="checkbox"/> Unacceptable	
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Antemortem facilities	22 A	Approval of chemicals, etc.		49 A	Shipment security
Welfare facilities	23 A	Storage and use of chemicals		50 A	Species verification
Outside premises	24 A	4. PROCESSED PRODUCT CONTROL			"Equal to" status
(c) PRODUCT PROTECTION & HANDLING		Pre-boning trim		51 A	Imports
Personal dress and habits	25 A	Boneless meat reinspection		52 A	
Personal hygiene practices	26 A	Ingredients identification		53 A	
Sanitary dressing procedures	27 A	Control of restricted ingredients		54 A	

FOREIGN PLANT REVIEW FORM (reverse)	REVIEW DATE	ESTABLISHMENT NO. AND NAME	CITY
	June 8, 2000	Bertin Ltda SIF 337	Lins
			COUNTRY
			Brazil
NAME OF REVIEWER	NAME OF FOREIGN OFFICIAL	EVALUATION	
Dr. M. Douglas Parks	Dr. Suzane da Silva Bittencourt	<input checked="" type="checkbox"/> Acceptable <input type="checkbox"/> Acceptable/ Re-review <input type="checkbox"/> Unacceptable	

COMMENTS:

28. Employees handling cooked product had their sleeves rooled up exposing their armpits and when asked to correct it, they rolled the sleeves down with gloves on and did not change before handling exposed cooked product.

18. Condensate from an overhead cooling unit was blowing onto exposed carcasses in a cooler.

19. In the cooked product dicing area a product conveyor had plastic belt scrapers that were not removed and cleaned properly.

35. The carcass split saw was not cleaned and sanitized completely between uses.

30. An occasional extra long carcass was dragging the floor at the final inspection rail.

SSOP. The frequency of cleaning was not stated in the porgram. Operational sanitation was included in the GMP's and was very confusing.

U.S. DEPARTMENT OF AGRICULTURE FOOD SAFETY AND INSPECTION SERVICE INTERNATIONAL PROGRAMS FOREIGN PLANT REVIEW FORM		REVIEW DATE June 9, 2000	ESTABLISHMENT NO. AND NAME Swift Armour-S/A Industria e Comercio SIF 458		CITY Presidente Epitacio COUNTRY Brazil
NAME OF REVIEWER Dr. M. Douglas Parks		NAME OF FOREIGN OFFICIAL Dr. Suzane da Silva Bittencourt		EVALUATION <input type="checkbox"/> Acceptable <input type="checkbox"/> Acceptable/ Re-review <input checked="" type="checkbox"/> Unacceptable	
CODES (Give an appropriate code for each review item listed below) A = Acceptable M = Marginally Acceptable U = Unacceptable N = Not Reviewed O = Does not apply					
1. CONTAMINATION CONTROL		Cross contamination prevention		28 U	Formulations
(a) BASIC ESTABLISHMENT FACILITIES		Equipment Sanitizing		29 A	Packaging materials
Water potability records	01 A	Product handling and storage		30 A	Laboratory confirmation
Chlorination procedures	02 A	Product reconditioning		31 A	Label approvals
Back siphonage prevention	03 A	Product transportation		32 A	Special label claims
Hand washing facilities	04 A	(d) ESTABLISHMENT SANITATION PROGRAM		Inspector monitoring	
Sanitizers	05 A	Effective maintenance program		33 A	Processing schedules
Establishments separation	06 A	Preoperational sanitation		34 A	Processing equipment
Pest --no evidence	07 A	Operational sanitation		35 A	Processing records
Pest control program	08 A	Waste disposal		36 A	Empty can inspection
Pest control monitoring	09 A	2. DISEASE CONTROL		Filling procedures	
Temperature control	10 A	Animal identification		37 O	Container closure exam
Lighting	11 A	Antemortem inspec. procedures		38 O	Interim container handling
Operations work space	12 A	Antemortem dispositions		39 O	Post-processing handling
Inspector work space	13 A	Humane Slaughter		40 O	Incubation procedures
Ventilation	14 A	Postmortem inspec. procedures		41 O	Process. defect actions -- plant
Facilities approval	15 A	Postmortem dispositions		42 O	Processing control -- inspection
Equipment approval	16 A	Condemned product control		43 A	5. COMPLIANCE/ECON. FRAUD CONTROL
(b) CONDITION OF FACILITIES EQUIPMENT		Restricted product control		44 A	Export product identification
Over-product ceilings	17 A	Returned and rework product		45 A	Inspector verification
Over-product equipment	18 U	3. RESIDUE CONTROL		Export certificates	
Product contact equipment	19 U	Residue program compliance		46 O	Single standard
Other product areas (inside)	20 A	Sampling procedures		47 O	Inspection supervision
Dry storage areas	21 A	Residue reporting procedures		48 O	Control of security items
Antemortem facilities	22 A	Approval of chemicals, etc.		49 A	Shipment security
Welfare facilities	23 A	Storage and use of chemicals		50 A	Species verification
Outside premises	24 A	4. PROCESSED PRODUCT CONTROL		"Equal to" status	
(c) PRODUCT PROTECTION & HANDLING		Pre-boning trim		51 A	Imports
Personal dress and habits	25 A	Boneless meat reinspection		52 A	
Personal hygiene practices	26 A	Ingredients identification		53 A	
Sanitary dressing procedures	27 A	Control of restricted ingredients		54 A	

FOREIGN PLANT REVIEW FORM (reverse)	REVIEW DATE June 9, 2000	ESTABLISHMENT NO. AND NAME Swift Armour-S/A Industria e Comercio SIF 458	CITY Presidente Epitacio
	COUNTRY Brazil		
NAME OF REVIEWER Dr. M. Douglas Parks	NAME OF FOREIGN OFFICIAL Dr. Suzane da Silva Bittencourt	EVALUATION <input type="checkbox"/> Acceptable <input type="checkbox"/> Acceptable/ Re-review <input checked="" type="checkbox"/> Unacceptable	

COMMENTS:

28. There was feces present on every carcass examined in the coolers and at the pre-boning trim station.

19. Plastic conveyor belt scrapers were not removed and cleaned and sanitized daily on exposed product conveyors in the boning room.

18. Very loose flaking paint was located on the bottom of a motor directly over an exposed product conveyor. Two flakes of paint were observed in packaged product ready for further processing.

SSOP. Preventative action was not being recorded. Procedures for operational sanitation were listed in the GMP and it was very confusing.

HACCP. The stated temperature limit, in the CCP, for product at receiving was not being monitored. The stated temperature of "1 degree C. or less" in the CCP, for the product storage room, was monitored at at 2 and 3 degrees C. and no action was taken.

Failure to recognize feces and take action during the monitoring of the incoming carcasses, from an outside establishment, resulted in a total failure of the HACCP plan.

U.S. DEPARTMENT OF AGRICULTURE FOOD SAFETY AND INSPECTION SERVICE INTERNATIONAL PROGRAMS		REVIEW DATE	ESTABLISHMENT NO. AND NAME	CITY	
FOREIGN PLANT REVIEW FORM		June 12, 2000	Friboi Alimentos Ltda SIF 862	Goiania	
				COUNTRY Brazil	
NAME OF REVIEWER Dr. M. Douglas Parks		NAME OF FOREIGN OFFICIAL Dr. Suzane da Silva Bittencourt		EVALUATION <input checked="" type="checkbox"/> Acceptable <input type="checkbox"/> Acceptable/ Re-review <input type="checkbox"/> Unacceptable	
CODES (Give an appropriate code for each review item listed below) A = Acceptable M = Marginally Acceptable U = Unacceptable N = Not Reviewed O = Does not apply					
1. CONTAMINATION CONTROL		Cross contamination prevention	28 A	Formulations 55 O	
(a) BASIC ESTABLISHMENT FACILITIES		Equipment Sanitizing	29 A	Packaging materials 56 A	
Water potability records	01 A	Product handling and storage	30 A	Laboratory confirmation 57 O	
Chlorination procedures	02 A	Product reconditioning	31 A	Label approvals 58 O	
Back siphonage prevention	03 A	Product transportation	32 A	Special label claims 59 O	
Hand washing facilities	04 A	(d) ESTABLISHMENT SANITATION PROGRAM		Inspector monitoring 60 O	
Sanitizers	05 A	Effective maintenance program	33 A	Processing schedules 61 O	
Establishments separation	06 A	Preoperational sanitation	34 A	Processing equipment 62 O	
Pest --no evidence	07 A	Operational sanitation	35 A	Processing records 63 O	
Pest control program	08 M	Waste disposal	36 A	Empty can inspection 64 O	
Pest control monitoring	09 A	2. DISEASE CONTROL		Filling procedures 65 O	
Temperature control	10 A	Animal identification	37 A	Container closure exam 66 O	
Lighting	11 A	Antemortem inspec. procedures	38 A	Interim container handling 67 O	
Operations work space	12 A	Antemortem dispositions	39 A	Post-processing handling 68 O	
Inspector work space	13 A	Humane Slaughter	40 A	Incubation procedures 69 O	
Ventilation	14 A	Postmortem inspec. procedures	41 A	Process. defect actions -- plant 70 O	
Facilities approval	15 A	Postmortem dispositions	42 A	Processing control -- inspection 71 O	
Equipment approval	16 A	Condemned product control	43 U	5. COMPLIANCE/ECON. FRAUD CONTROL	
(b) CONDITION OF FACILITIES EQUIPMENT		Restricted product control	44 A	Export product identification 72 A	
Over-product ceilings	17 A	Returned and rework product	45 A	Inspector verification 73 A	
Over-product equipment	18 U	3. RESIDUE CONTROL		Export certificates 74 O	
Product contact equipment	19 A	Residue program compliance	46 A	Single standard 75 A	
Other product areas (inside)	20 A	Sampling procedures	47 A	Inspection supervision 76 A	
Dry storage areas	21 A	Residue reporting procedures	48 A	Control of security items 77 A	
Antemortem facilities	22 A	Approval of chemicals, etc.	49 A	Shipment security 78 A	
Welfare facilities	23 A	Storage and use of chemicals	50 A	Species verification 79 A	
Outside premises	24 A	4. PROCESSED PRODUCT CONTROL		"Equal to" status 80 N	
(c) PRODUCT PROTECTION & HANDLING		Pre-boning trim	51 A	Imports 81 N	
Personal dress and habits	25 A	Boneless meat reinspection	52 A		
Personal hygiene practices	26 A	Ingredients identification	53 A		
Sanitary dressing procedures	27 M	Control of restricted ingredients	54 A		

FOREIGN PLANT REVIEW FORM (reverse)	REVIEW DATE	ESTABLISHMENT NO. AND NAME	CITY
	June 12, 2000	Friboi Alimentos Ltda SIF 862	Goiania
			COUNTRY
			Brazil
NAME OF REVIEWER	NAME OF FOREIGN OFFICIAL		EVALUATION
Dr. M. Douglas Parks	Dr. Suzane da Silva Bittencourt		<input checked="" type="checkbox"/> Acceptable <input type="checkbox"/> Acceptable/ Re-review <input type="checkbox"/> Unacceptable

COMMENTS:

08. Poison baits for rodents were located in the storage area for product packaging materials.
43. A carcass head, that was to be condemned at the inspection station, was not marked and was enroute to the boning room when it was discovered by the auditor.
27. Hair clumps were observed on carcasses in the carcass cooler.
18. Most carcasses at the pre-trim station of the boning room had rail grease on them.
- SSOP. No preventative action was being recorded for preoperational and operational sanitation. Operational sanitation procedures were included in the GMP and it was very confusing.
- HACCP. No preventative action was being recorded.

U.S. DEPARTMENT OF AGRICULTURE FOOD SAFETY AND INSPECTION SERVICE INTERNATIONAL PROGRAMS		REVIEW DATE	ESTABLISHMENT NO. AND NAME		CITY
FOREIGN PLANT REVIEW FORM		June 29, 2000	Establecimientos Colonia Est 2		Tarariras
NAME OF REVIEWER Dr. M. Douglas parks		NAME OF FOREIGN OFFICIAL Dr. Hector Lazaneo		COUNTRY Brazil	
		EVALUATION		<input checked="" type="checkbox"/> Acceptable <input type="checkbox"/> Acceptable/ Re-review <input type="checkbox"/> Unacceptable	
CODES (Give an appropriate code for each review item listed below)					
A = Acceptable M = Marginally Acceptable U = Unacceptable N = Not Reviewed O = Does not apply					
1. CONTAMINATION CONTROL		Cross contamination prevention		28 U	Formulations
					55 O
(a) BASIC ESTABLISHMENT FACILITIES		Equipment Sanitizing		29 A	Packaging materials
					56 A
Water potability records	01 A	Product handling and storage	30 A	Laboratory confirmation	57 O
Chlorination procedures	02 A	Product reconditioning	31 A	Label approvals	58 O
Back siphonage prevention	03 A	Product transportation	32 A	Special label claims	59 O
Hand washing facilities	04 A	(d) ESTABLISHMENT SANITATION PROGRAM		Inspector monitoring	60 O
Sanitizers	05 A	Effective maintenance program	33 A	Processing schedules	61 O
Establishments separation	06 A	Preoperational sanitation	34 M	Processing equipment	62 O
Pest --no evidence	07 A	Operational sanitation	35 U	Processing records	63 O
Pest control program	08 A	Waste disposal	36 A	Empty can inspection	64 O
Pest control monitoring	09 A	2. DISEASE CONTROL		Filling procedures	65 O
Temperature control	10 A	Animal identification	37 A	Container closure exam	66 O
Lighting	11 A	Antemortem inspec. procedures	38 A	Interim container handling	67 O
Operations work space	12 A	Antemortem dispositions	39 A	Post-processing handling	68 O
Inspector work space	13 A	Humane Slaughter	40 A	Incubation procedures	69 O
Ventilation	14 A	Postmortem inspec. procedures	41 A	Process. defect actions -- plant	70 O
Facilities approval	15 A	Postmortem dispositions	42 A	Processing control -- inspection	71 O
Equipment approval	16 A	Condemned product control	43 A	5. COMPLIANCE/ECON. FRAUD CONTROL	
(b) CONDITION OF FACILITIES EQUIPMENT		Restricted product control	44 A	Export product identification	72 A
Over-product ceilings	17 A	Returned and rework product	45 A	Inspector verification	73 A
Over-product equipment	18 A	3. RESIDUE CONTROL		Export certificates	74 A
Product contact equipment	19 A	Residue program compliance	46 A	Single standard	75 A
Other product areas (inside)	20 A	Sampling procedures	47 A	Inspection supervision	76 A
Dry storage areas	21 A	Residue reporting procedures	48 A	Control of security items	77 A
Antemortem facilities	22 A	Approval of chemicals, etc.	49 A	Shipment security	78 A
Welfare facilities	23 A	Storage and use of chemicals	50 A	Species verification	79 A
Outside premises	24 A	4. PROCESSED PRODUCT CONTROL		"Equal to" status	80 N
(c) PRODUCT PROTECTION & HANDLING		Pre-boning trim	51 A	Imports	81 N
Personal dress and habits	25 A	Boneless meat reinspection	52 A		
Personal hygiene practices	26 A	Ingredients identification	53 A		
Sanitary dressing procedures	27 A	Control of restricted ingredients	54 A		

FOREIGN PLANT REVIEW FORM (reverse)	REVIEW DATE	ESTABLISHMENT NO. AND NAME	CITY
	June 29, 2000	Establecimientos Colonia	Tarariras
			COUNTRY
			Brazil
NAME OF REVIEWER	NAME OF FOREIGN OFFICIAL		EVALUATION
Dr. M. Douglas parks	Dr. Hector Lazaneo		<input checked="" type="checkbox"/> Acceptable <input type="checkbox"/> Acceptable/ Re-review <input type="checkbox"/> Unacceptable

COMMENTS:

34. Residues from previous day's use on support brackets.
35. The carcass split saw was not completely cleaned between uses.
28. The system of bagging the bung was ineffective and resulted in some contamination. Many of the tails coming from slaughter had feces and hair on them